



### **Guidelines for Water Use in Food Facilities**

- Before using tap water for drinking, water fountains, or cooking, run the tap on cold for one to two minutes.
- Never use hot water for drinking or cooking.
- Any patrons that are children 5 years of age or younger or pregnant women should use filtered (NSF53 certified filter) water if available. If filtered water is not available, they should drink bottled water.
- If you have employees who are pregnant, they should use filtered (NSF53 certified filter) water if available. If filtered water is not available, they should drink bottled water.
- You should ensure that any points where employees or patrons have access to public drinking water are flushed before first consumption each day.
- If your ice machines, drink dispensers, etc. have filtration, make sure those filters are maintained and changed in accordance with the manufacturer's recommendations.
- If your ice machines, drink dispensers, etc. do not have filtration and you would like to purchase the appropriate type, please visit <http://info.nsf.org/Certified/DWTU/>.
- If you are still concerned about lead levels, contact The MS State Department of Health Public Health Laboratory to order a lead sampling kit at 601.576.7582. The cost is \$20.

February 26, 2016